



GROISS

BREITENWAIDA - WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN



Sauberg Tradition 95 Points A la Carte / 93 Points Falstaff **Grüner Veltliner 2017**

Variety: 100 % Grüner Veltliner

Vineyard: Sauberg

soil: calcereous conglomerate

Age of vines: 50 +

Harvest: selective harvesting by hand in several steps at beginning of November 2017. 11 h maceration on skins. Gently pressing without stems. Fermented with vineyard yeasts in used austrian oak barrels. Aged 11 months on full lees till bottling in September 2018

Analytics: alcohol content 13,5 % vol., residual sugar 2,9 g/L, acidity 5,3 g/L

Enjoy: 2018 till 2028

Tasting notes: complex nose, white pepper, herbal notes, juicy, yellow ripe fruits, powerful body on the palate, full, balanced, elegant and mineralic on the palate, salty Finish, great potential

Enjoy with: Grüner Veltliner Sauberg Tradition is a perfect partner for white and red meat. Enjoy with spicy and hearty food. Serve also with cheese and spicy dishes.

Allergene Inhaltsstoffe: enthält Sulfite